

## AN AMERICAN QUEEN

English Royalty Pay Homage to Her Now.

## MRS. ARTHUR PAGET

RECOGNIZED AS MOST POPULAR DAME IN LONDON.

Inherited Fortune and Social Graces and Wife of British Officer.

The most popular woman in all England—Mrs. Arthur Paget, who has deservedly won the title of "the American queen of English society," and who was Minnie Stevens, daughter of Mrs. Parson Stevens of New York—is now receiving sympathy and comfort not only from King Edward, but from all the notable members of the royal family, she having recently been injured by falling down an elevator shaft at her home in Belgrave Square, London, fracturing her knee cap and spraining her ankle.

It will be several months before this clever and brilliant American woman will be able to leave her bed, during which time she is sure of receiving constant attention from royalty, who have already converted her bed room chamber into a perfect bower of flowers as an evidence of their deep sympathy and affection for her.



Mrs. Arthur Paget.

There have been several different accounts published regarding her injuries, but from authoritative sources it has been learned that in addition to a double fracture of the leg the knee cap is broken in six places, while both ankles are sprained. Of course, the great danger lies in the fractured knee cap, as it is feared the popular patient may never again be able to walk properly.

The king and queen are kept daily informed as to her condition, and many of her friends, like the Duchess of Devonshire, Lady Ellen Elliott, Lady Minto and others, also have reports every day.

## Married Brave Man.

Mrs. Arthur Paget, who was Minnie Stevens, daughter of Mrs. Parson Stevens, a popular leader of New York society, married Gen. Arthur Paget, a brilliant young English soldier, who introduced his clever and talented wife into the most exclusive circles of English society, where she at once established her popularity, and which she has maintained ever since. Her husband, who fought gallantly in the South African war, was promoted to major general.

Mrs. Paget has always kept up her reputation for cleverness, and more than once gave aspiring hostesses in English society



Col. Arthur Paget.

a vague hint of the necessity of a real, clever intellectual woman being at the helm. Women who simply have money cannot fall to the difference between a woman with brains and those who are simply coated with a veneer of bank notes and diamonds.

Mrs. Paget, like high-class English women, is thoroughly informed in politics, not only of the politics of her own country, but of the world generally, and she can converse with a fluency quite as intelligently on the conditions of his country as she can with a Londoner or an American.

## She Has the Brains.

This qualification of brains is becoming more and more important among the upper classes in England, and it very readily

places hors d' combat the aspirants who spring up mushroom fashion and think to take society by storm through their enormous wealth. Mrs. Paget's mother, the late Mrs. Parson Stevens, was one of the first women to introduce brains into New York society and to show their inestimable value. She was one of the leaders of New

York's "300," and since her day had no one to compare with her peerless leadership. Mrs. Paget inherited a large fortune from her father, and spends lavishly, entertaining royalty being one of her weaknesses. As Miss Mary Stevens of New York—better known as "Minnie"—she was the leader of "the Bouncers," a set of pretty New York girls of long ago, who were given additional fame by the clever pen of the late Lawrence Oliphant. She has always been conceded to be a charming, wonderful woman, daring, original, talented—a social success.

Previous to receiving her recent injuries she was deeply and prominently interested in bazaars and other affairs, gotten up for relief of charitable organizations in London. Her charity is unbounded, and she is a good friend of the poor of England.

## Miss Leila Paget.

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## Have Scotch Home.

Mrs. Paget, after making her debut in England about twenty years ago, went to live in Scotland. The Pagets now have a practically new country seat, Brander Park, Suffolk, where, with their children, they spend most of their time, and do not care particularly for America.

Miss Leila Paget, who was at Aldershot on the night her mother received her injuries, is now her constant companion at the London mansion, in Belgrave square, as is also her other daughter, Bertie Paget. Almeric Hugh Paget of England is a brother of Maj. Gen. Arthur Paget and Lady Colebrook, and the son of Gen. Lord Alfred Henry Paget. Mrs. Hugh Paget was a daughter of the late William C. Whitney of New York, who received but one-tenth of the Whitney estate. When Pauline Whitney married the son of the late Gen. Lord Paget, and the grandson of the first Marquis of Anglessey, a handsome dot went with the estate.

Maj. Gen. Arthur Paget and his sister, who is the wife of Sir Edwin Colebrooke, are the most prominent members of the Paget family at present in England. The other brothers and sisters are pretty much the backbone of the Paget family, but all, however, in exclusive circles of England, is the clever, fascinating and envied "American queen of English society," Mrs. Arthur Paget, who has been able to bring royalty to her feet.

## FIND HISTORIC MARKER.

Subway Diggers Uncover Shaft at Site of Old Fort George.

From the New York Tribune. A monument of white Italian marble, which was erected by the city in 1878 to commemorate the site of the old Fort George, and which had been buried and forgotten, was uncovered yesterday by subway diggers on the west side of State street, about one hundred feet north of Bridge street. It lay about thirty-two inches below the street surface.

The shaft, thirty inches high, thirty inches long and twenty-nine inches wide, on the face is the inscription: "To Perpetuate the Site of the S. W. Bastion of Fort George, in 40 Degrees, 42 Minutes 2 Seconds, N. L., as Observed by Captain John Montross and David Rittenhouse, in October, 1764, the City of New York, A. D. MDCCCLXXVIII."

The shaft rested on a brown stone base, about eight inches thick. Scattered on top were the initials, "E. W." Some tree roots were uncovered near the spot, and John Healy, an old expressman, who has lived in the neighborhood sixty years, says a big elm tree formerly stood on the spot. Healy does not remember the monument.

Charles Hemstreet, "When Old New York Was Young," has a chapter devoted to the old fort, but there is no mention made of the monument. Mr. Hemstreet said last night that hundreds of such markers were erected by the city in the early part of the last century, and many of them were buried by workmen when the streets were graded. He added:

In the year 1614 a stockade was built at that place by the early Dutch settlers as a temporary place of shelter for the fur traders. It was called Fort Manhattan, and was the property of the Dutch West India Company. In the year 1664, when Manhattan Island passed into the hands of the British, the stockade was made over into a fort. The island was called New York, after James II, the Duke of York, brother to Charles II, and the fort was called Fort James in his honor. The Duke of York later became James II. In 1702, during the rule of Queen Anne, the name of the fort was again changed and was called Fort Anne.

In 1714, at the beginning of the reign of the Georges, it was called Fort George and remained so until it was demolished in 1787 to make room for what was known as the government house, erected to be the residence of General Washington, the seat of government then being in New York. However, before the seat of government was moved to Philadelphia, and Washington never occupied it. It was used as a custom house for a number of years, but was torn down in 1815, as it interfered with plans for residences in that section.

Tess—"She was boasting that she is a very good listener."

Jess—"Yes. She's what you might call a fluent listener. She loves to hear herself talk."—Philadelphia Press.

## KINDLY MEANT.



Genial Host—"You must let me take you for a spin in my new motor, Mrs. Littleton. Suit you splendidly. Sixteen horse-power, you know!"

## TO MAKE SOUFFLE

When the Art is Achieved One Ranks High.

## MIXED WITH FRUIT

DELICIOUS AND APPETIZING • CULINARY TRIUMPHS.

All the Details Necessary to Bring About Perfect Results.

Written for The Evening Star.

The making of a good souffle is regarded as the final test of a first-rate cook. It is like the little girl in the nonsense rhyme, "When it is good, it is very good, but when it is bad it is horrid." To turn out a successful dish of this kind requires the greatest care and experience. When the process is explained to the culinary novice it seems delightfully simple, but its very simplicity proves a snare for the inexperienced. One thing to bear in mind about this illusive, airy trifle is that it should never be attempted by an unpracticed hand, for once failed when an omission would leave a serious gap in the menu.

One of the most important points about preparing a souffle is to have the oven at the right temperature, and this is a matter no one can be actually taught, but it is a matter of experience. If the oven is too hot the souffle will be hard on top before the inside has become inflated as much as it should, a catastrophe to be avoided. On the other hand, if the oven is not sufficiently hot there will, in the slangy language of the day, be "no doing," and a gastronomic failure is equally sure to result. A happy medium, that harvest of all things to attain in the culinary art, is absolutely necessary in the making of a souffle.

The size and kind of souffle have much to do with the time exposure. A small souffle of this sort is put into a hotter oven than a large souffle on account of the latter being allowed to rise gradually before the top is overcooked. All hot souffles, to be really appreciated, must be served immediately they are taken from the oven. Therefore a nice bit of calculation is necessary to have the souffle ready for the diners and the diners for the souffle. But the true gourmet grumbles at a few minutes' wait when his favorite souffle is in question, for the pleasure of having this delicious dish served to perfection discounts all else.

## Good Eggs and Plenty.

The requisites for a successful souffle are good eggs, and plenty of them. The yolks and whites are separated, and the whites are whipped until they are very "dry." The yolks do not need such strenuous whipping, but the whites will be sufficient for these "yellow fellows." The whites are lightly mixed at the last moment. When the time comes to serve it is a fine idea to heat a dish cover very hot and keep this covering on the souffle during its progress to the dining room, only removing it at the last moment. But the hot souffle, both savory and sweet, the same name is applied to a class of cold and frozen sweets of a light nature, although in the title in this connection is something of a misnomer. They are served in souffle cases, which are ornamental and attractive, and hands of which six pounds are removed, given them the raised appearance of the baked souffles. These frozen souffles are much more trouble to make than the baked ones, but the year souffles are always demanded and liked as a sweet course by the most fastidious connoisseurs of dainty dishes.

## A Delicious Dish.

Orange souffle is very refreshing and appetizing and has the added attraction of having all seasons for its own, as oranges are procurable at most times of the year. The following recipe, which is a perfectly reliable one, is a simple and quick one, and is a way or in the halves of oranges, which is a quaint and dainty conceit. For preparing this souffle the ingredients required are six oranges, three eggs, two ounces of powdered sugar, two ounces of butter, a dessertspoonful of cornstarch and a tablespoonful of orange-flower water.

Make a small hole in the top of each orange and with a saltspoon pick out the pulp of the orange. Just now, at the end of the orange in each opening and cut the orange shell in half. Pulp the fruit through a fine sieve and separate the yolks and whites of the eggs. Put the yolks in a saucepan with the sugar and butter, stirring over the fire until the mixture is thick and creamy. Add the orange-flower water and the cornstarch in smoothly with the fruit pulp and then add the yolks. Last of all, stir in lightly the stiffly beaten whites of the eggs and the sugar and the orange-flower water. When the shells of the oranges have been made perfectly dry brush them over the outside with melted butter and sprinkle with granulated sugar, being careful to shake out any that does not adhere. Fill each shell a little more than half full with the mixture and bake in a moderate oven for ten or fifteen minutes, or until they are well puffed up and firm. Serve immediately.

## Fruit Meringue.

Fruit souffle meringue is a departure from the usual souffle class, and one not to be overlooked when a light and tasty dessert which obligingly adapts itself to the use of almost every kind of fruit is desired. Just now, at the end of the orange would be particularly good. Take a cupful of peach pulp, three tablespoonfuls of milk, three tablespoonfuls of butter, half a cupful of granulated sugar, two eggs and the whites of five. Cream the four and butter together until smoothly blended, add the milk, the pulp of the peach, the beaten yolks of the eggs and the salt, the pulp. Just before putting in the oven add the stiffly beaten whites of the eggs. Pour into a buttered chine soufflé dish. The souffle will do—stand in a pan of boiling water and bake for twenty minutes. Lay the meringue with the whites of two eggs and two tablespoonfuls of sugar. Cover the top of the souffle with this and return to the oven for six or eight minutes.

Chocolate in one form or another is a universal favorite, and a souffle made of this delicious sweet is extremely tempting. A dessert of this kind is made ready in a hurry this recipe will be a boon to the cook: Have ready four eggs, three spoonfuls of sifted flour and three spoonfuls of chocolate. Separate the whites and yolks of the eggs and melt the chocolate by placing it in a cup and standing in a pan of boiling water. Mix the flour smoothly into the yolks of the eggs and add the sugar and the melted chocolate. Beat the mixture until well mixed. Beat the whites of the eggs until they assume a dry or solid appearance and then stir them lightly into the other mixture. Pour into a buttered soufflé dish or small cases and bake for about fifteen minutes, or if in a large case twenty-five.

## Always in Season.

The very piebald prune is almost lost sight of in a souffle of this ilk, and the flavor is that of some new kind of fruit. In winter, when fruit is at a premium, this prune dessert is a useful substitute. Half a pound of prunes, three tablespoonfuls of sugar, four eggs, a teaspoonful of vanilla, a pinch of salt. Beat the yolks until creamy, add the sugar, vanilla, salt and the prunes after they have been previously stewed and chopped. Beat the whites to a stiff froth and add the other ingredients. Pour in a soufflé dish and bake in a fairly hot oven for twenty minutes.

The last recipe added to the list of souffles will be one containing cheese. For this creamy dainty use the yolks of six eggs, four ounces of grated Swiss cheese and three ounces of Parmesan, salt, pepper and nutmeg. The method of making is as follows: Put the yolks of the eggs in a saucepan over the fire and add the seasoning and the butter. Cook gently, stirring all the while, until the mixture is thick, but do not let the mixture boil. Remove from the fire and stir in the grated cheese. Whisk the whites to a stiff froth and lightly stir them into the mixture. Add a spoonful or two of the whipped cream and pour at once into a buttered soufflé pan. Cook about twenty minutes in a moderate oven. Just before removing from the oven strew the top with grated Parmesan cheese.

## Schlitz Beer Is Just This--

Barley—selected by a partner in our concern—from the best barley that grows. And we malt it ourselves.

Hops—brought in large part from Bohemia—selected by our buyers from the finest hops in the world.

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Just a food and a tonic—brewed with the extreme of cleanliness—cooled and filtered air—sterilized after it is sealed.

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It is a health drink without germs in it. It gives you beer without biliousness. Ask for the brew-ery bottling.



Phone Main 480, Jos. Schlitz Brewing Co., 615-621 D St. S.W., Washington, D. C.

## The Beer That Made Milwaukee Famous.

## TOOTHsome RECIPES

Ways of Making Late Preserves and Pickles.

## GET READY FOR WINTER

LAST OF THE TOMATO CROP SHOULD GO INTO BUTTER.

Relishes for Cold Meat and Other Standbys for the Supper Table.

The late summer brings to the housewife the most fascinating class of preserves and pickles. The smaller sweet fruits which can be preserved or canned have yielded on the housewife's list, but the late fruits, with their piquant flavors and the spicy condiments used in the preserving process, give a new zest to her work. Spiced fruits are particularly appetizing on the winter luncheon table, and a goodly supply should always be laid in.

Spiced Muskmelon.—Select small, unripe melons, cut them in halves, peel and remove the seeds. Then cut them in thick slices. Weigh, and for each six pounds use low three pounds of sugar, one and a half cups of vinegar and half an ounce each of whole cinnamon, cloves, allspice, mace and ginger, mix and divide into equal parts and tie each in a bag of coarse muslin. Put the sugar and the vinegar together in a porcelain lined preserving kettle and boil slowly for a few minutes. Then add the spices and let this boil for ten minutes longer. Drain the melons of any moisture and place them in the vinegar. Put them into the hot syrup. Boil up once; then remove the kettle from the fire and let all stand overnight.

In the morning place the bags of spice in another kettle, drain off all the vinegar into it and boil for five minutes, then pour over the melons, let stand for twelve hours and repeat the process. Next morning remove the melons from the syrup and pack in glass jars and lay a small spice bag on top of each. Boil up once more, then stand aside until cold. Pour over the fruit, seal and store in a cool place for several weeks before opening.

Spiced or Sweet Pickle Seckel Pears.—Select a good size and in good condition, then peel and wash. For each pound allow half a pound of sugar, and for every seven pounds of fruit one pint of vinegar. Boil the sugar and vinegar together, half an ounce of whole cinnamon and two ounces of green ginger cut in slices. Put the pears in a bag of cheesecloth and sew or tie the opening firmly. Drop the bag in the vinegar, put all in a porcelain preserving kettle, and when it reaches the boiling point drop the pears in. Then cook slowly until they are clear and tender. Put the juice and syrup together in a stone jar. Lay the bag of spices on top, cover and tie a muslin cloth over the whole. Store in a cool place.

Spiced Grapes.—In this country, where grapes are both abundant and cheap, there seems no reason why this exceedingly delicious preserve should not be widely known. Select good Concord grapes, and to each eight pounds allow five pounds of sugar, one pint of vinegar, two tablespoonfuls of ground cinnamon, one tablespoonful of ground cloves, one teaspoonful of black pepper. Rinse the grapes and put them in a kettle with enough water to cover them. Then stand over the fire and stew until tender. Put the juice and pulp into another kettle and heat until the scalding point is reached. Then press through a colander and return to the original kettle. Add the fire, add the sugar, vinegar and spices, also the tender skins and the water. Cook until thick and finish as for spiced pears.

Pickled Plums.—Three quarts greeneggs, two pounds white sugar, half pint vinegar, one teaspoonful each of cinnamon, cloves and allspice tied in a bag. Seed the plums and place in a stone jar; boil sugar, vinegar and spice and pour hot over the fruit. Repeat three times.

Tomato Butter.—Sixteen pounds of tomatoes, eight pounds of sugar, one quart of vanilla, one quart of vinegar, one quart of sugar and vinegar and stew until quite soft. Then add two tablespoonfuls ground cinnamon, one tablespoonful ground cloves, one teaspoonful of black pepper. Cook slowly until quite thick and seal.

Watermelon Rind Preserves.—Cut the green and red rind of a melon and cut the white part in any shape you choose. Boil four ounces of vinegar and water, cut into small pieces. Cook the latter and a piece of white ginger until both are tender. Take the weight of the fruit in sugar and add the vinegar and water. Boil the syrup has cooked until it ropes, add the lemon juice, rind and fruit. Cook until clear.

article, and they are unquestionably more healthful.

India Pickles.—One gallon green tomatoes sliced on a slaw cutter, two dozen small onions cut fine, two teaspoonfuls each of pepper, allspice, cloves, cinnamon, yellow mustard, one pint mustard seed, three plantain leaves and one pint sugar. Let tomatoes and onions with a large cup of salt, stand twenty-four hours; drain, squeeze dry, pack with alternate layers of spice, pour over all hot vinegar and sugar. This will keep in the jar.

Pickled Peppers.—Secure large, green, red or yellow peppers. Carefully remove seeds; fill with finely chopped cabbage and onions; sew together and place in salt water over night; in the morning pour over them boiling vinegar. Will be ready to use in about two weeks.

Spiced Pickles.—Soak small cucumbers in salt water twenty-four hours; rinse in clear water. Heat in the following solution: Three quarts of water, one pint vinegar, one-half cup mustard seed, one-half cup sugar, one-half cup yellow mustard seed, one-half cup horseradish, one tablespoonful celery seed. Boil one-half hour or until well done.

Baltimore Pickle.—Two quarts ripe tomatoes, two quarts green tomatoes, one large head of cabbage, twelve medium-sized onions, three red peppers, one pint vinegar, one pint mustard seed, one-half cup sugar, one-half cup yellow mustard seed, one-half cup horseradish, one tablespoonful celery seed. Boil one-half hour or until well done.

Chili Sauce.—Feel and chop one peck of ripe tomatoes; boil until thick and not juicy. Add one pint chopped onions, one-half dozen large peppers, chopped fine; let boil half an hour, then add one-half cup sugar, one-half cup yellow mustard seed, one-half cup horseradish, one tablespoonful celery seed. Boil one-half hour or until well done.

Eight-day Pickles.—Pour boiling water over pickles; when it has cooled (same day) drain. Sprinkle dry salt over them, let stand overnight. In the morning drain, add two quarts vinegar, one and one-half pounds sugar, one-half cup mustard seed, one-half cup yellow mustard seed, one-half cup horseradish, one tablespoonful celery seed. Boil one-half hour or until well done.

Mixed Pickles.—One-half dozen green peppers, one-half dozen small onions, one pint lima beans, one-fourth peck small string beans, one pint celery, one pint cauliflower, one pint cucumber, one pint green beans, one pint peas, one pint corn, one pint white sugar, two cents' worth turmeric. Boil one-half hour or until well done.

Variety Pickles.—One gallon of cabbage finely chopped, half gallon green tomatoes, one quart onions, all chopped fine; four tablespoonfuls mustard, two tablespoonfuls ginger, one tablespoonful cloves, one tablespoonful turmeric, one ounce of celery seed, two pounds of sugar, a little salt, one-half cup vinegar. Mix well; boil thirty minutes.



Happy in the surging tide of summer travel are those passengers whose faces are turned toward the old home. You can spot them at once. As station after station is passed, and the topography of the familiar home country unfolds its hills and valleys, its fruited orchards and winding streams, the most fascinating novel or magazine loses all power to charm, and is packed away. Tired eyes brighten and faces glow radiant, while the journey is passed unnoticed. "Change cars for the Auburn road," and here the same old local train—a the very branches of the great trunk line—comes to a halt. "Because 'tis going home." At the home station a few familiar faces, not many, for in the rustle of the evening branches the white city on the hill has opened its gates over and over again to admit those loved long since and "lost awhile," until upon its marble doors the wanderer returns reads a far greater number of familiar names than on the well-kept doors of the modern, up-to-date hotel.

But though one longs "for the touch of those vanished hands and the sound of the voice that is stilled, there is a world of welcome from old friends, true and tried—God bless them, every one!" What a world of associations the old familiar sounds bring back! The sonorous 9 o'clock bell, at whose first stroke all good children turn obedient faces homeward; the 12 o'clock whistle, from the mill; the rustle of the evening branches of the great trunk line as they sweep the chamber windows; the patter of the rain on the shingled roof; the main song of the robins at day dawn, and their tree-top vesper service as twilight fades.

Were ever flowers so beautiful and fragrant as those that now fill both the old-time and modern gardens? Stately dahlias, crimson four-o'clocks, pink and purple larkspur, white and purple asters, bronze-green nigella, phlox and marigolds, senecio and verbenas, nasturtiums and hollyhocks, purple and white clematis, sweet peas and fragrant gillyflowers, fever fern and gladioli. What a joy to greet these old-time favorites again and realize that the swing of fashion's pendulum has made them once more "in."

and their tree-top vesper service as twilight fades.

The old homestead vegetable garden is now at its best as well, and butter beans, marrowfat peas, juicy sweet corn, crisp cucumbers, yellow crooked neck squashes, plump crimson tomatoes and delicate cauliflower and cabbage are fresh from their parent stems and stalks would, like Sydney Smith's salad, "tempt the dying anchorite to eat."

Did you ever eat young beets as they cook them there?

Young Beet and Beet Greens.—Select tender young beets no larger than an English walnut, and plenty of the beet greens. Drop the beets in a pot of water, boil in height. Wash thoroughly leaf by leaf, looking closely for worms and insects, but taking care not to break the tender skin of the beets. Cook quickly in boiling, salted water until the beets are tender. Add one pint chopped onions, one-half cup vinegar, one and one-half pounds sugar, one-half cup mustard seed, one-half cup horseradish, one tablespoonful celery seed. Boil one-half hour or until well done.

Green Corn Pudding.—This is the old Yankee recipe, and a well worth copying into every family recipe book. Select short, thick ears of corn, with husks green and tender, silk dark and kernels so juicy that as soon as cut the milk flows freely. Score the rows lengthwise and scrape out the pulp. To two cups of pulp add two cups of milk, one cup of sugar, one-half cup butter and a level teaspoonful of salt. Mix very thoroughly. Grease a baking dish generously with butter, pour in the mixture, and bake two and a half hours in a slow oven.

Green Corn Omelet.—This is delicious as either a supper or a breakfast dish. Add to the pulp scraped from four good-sized ears of corn five well-beaten eggs, one tablespoonful of cream, one tablespoonful of salt and a teaspoonful of pepper. Heat a frying pan, drop into it a teaspoonful of butter and shake until the sides and bottom are evenly greased. Pour in the mixture, shake, and tip the pan until it is evenly cooked, roll and serve on a heated platter.

Corn Oysters.—To a pint of corn pulp add the well-beaten yolks of two eggs, two tablespoonfuls of flour, half a cup of salt and a saltspoon of black pepper, mix well, and when the fat for frying is ready add the stiffly beaten whites. Drop, oyster shape, from a spoon into hot fat and brown on both sides. Spread with butter and eat hot.

Corn Chowder.—For this one can utilize left-over cooked ears of corn. Cut and scrape enough to give a quart of pulp. Peel four potatoes, slice and boil in water, and also dice a half pound of bacon. Put the bacon into a frying pan and cook until brown, adding a medium-sized onion to the fat. Remove the onion and add the corn pulp and a seasoning of salt and pepper. Next comes a layer of potatoes, then a layer of corn, and so on, until all the ingredients are in the pan, having corn for the top layer. Pour in a cup and a half of water, place over the fire where it will cook gently for half an hour. Heat one pint of milk and thicken with two tablespoonfuls of butter. Stir until smooth and creamy, add this white sauce to the chowder with four crackers broken in pieces, stir all together, add a little cream or butter and serve very hot.

Succotash.—Cut the corn from a half dozen large ears of tender sweet corn and put the cobs in a kettle, breaking them in two if they are too large to lie down. Pour a pint of water over the cobs, cover closely and let the cobs cook half an hour to extract their flavor, then strain off the water. Measure the corn out from the cobs and prepare an equal quantity of shelled lima beans. Put the beans in the saucepan with the liquor from the corn cobs, and add enough milk to cover. Cook until the corn is easily pierced with a fork, add the corn, cook eight minutes, season with salt, pepper, plenty of butter, and, if liked, a little sugar. Stir a half tablespoonful of flour in a cup of cream and after the corn has cooked its allotted time stir into the succotash; cook just a moment, then serve.

A Vegetable Soup.—A delicious vegetable soup, usually made with canned corn, can be made with the fresh. Put into a kettle a quarter pound of lean salt pork cut in cubes, two potatoes and two onions sliced, one carrot and one head of celery cut fine, one-half can of corn and one-half can of tomatoes or their equivalent in fresh vegetables, and two quarts of water. Simmer gently all day on the back of the range, seasoning to taste with salt, pepper and a little paprika. Just before serving add one cup of milk and one cup of cream thickened with two tablespoonfuls of flour and two tablespoonfuls of butter. Cook just long enough to blend and serve. This is a good soup to make on freezing days, when there must be fire in the range.

Cheese Dreams.—This is a popular supper



The Charm of a good dinner is the salad, and good salad dressing is the biggest half of it. Use

## Colburn's Mustard

and have your salad dressing right. 10c at your grocer's. Colburn's Pepper and Spices 25c and 10c—your money back if you don't like them.

The A. Colburn Co. Philadelphia



CROFT'S COCOA SWISS MILK

Gentle help to digestion

relish for Sunday night. Spread slices of bread with good sweet butter, and lay thin slices of cheese between every two slices of bread. Cut the cheese into small pieces, and buttered bread becomes crisp and altogether delicious.

A Point in Preparing Cucumbers.—It is well to know that a good soaking of sliced cucumber in cold water before it goes to the table will render it much more digestible. Take thick parings from the fruit, removing every trace of the green which holds the latter principle next to the skin. Slice water thin and lay in ice water for an hour. If a little salt is added it becomes even more digestible, but its crispness will be lost. A combination of cucumber with little young onions is also healthful and appetizing.

Watermelon Rind Pickle.—Pare and cut in cubes or slices two inches and a half long and steam until tender. To seven cups of water add three pounds of sugar, a pint of vinegar, two pounds of whole cloves, allspice and cinnamon, two ounces ginger root, a cup of raisins and a sliced lemon. Cook slowly for several hours and then pack in jars.

Sweet Pickled Peaches.—Peaches intended for pickling cannot be too ripe and should not be over large. They may be peeled or unpeeled. In the latter case cut off all the "fur" and stick one or two cloves in each peach. For eight pounds of fruit allow a quart of cider vinegar, three pounds of granulated sugar and several small spice bags. For three, spread the pulp into each a teaspoonful of mace, cinnamon and allspice, a clove and a bit of green ginger. Tie the water in a thread. Bring the syrup to the boiling point and drop in the peaches. Boil ten minutes, or until tender, then skim out. Drain off the syrup and return to the fire and bring down to a rather thick syrup. Put the peaches into cans, leaving a spice bag in each jar. Pour the boiling syrup over them and seal.



Bobby—"Do you know what daddy calls you, Mr. Tovey?"

Mr. Tovey—"No, Bobby. What is it?"

Bobby—"He calls you Port Arthur, 'cause you take so long to surrender!"—Funch.